

100% EMPLOYEE OWNED



# QUICK & EASY Choux Pastry



A versatile dough for elegant pastries.

© NET WT 14 OZ (397g)

# Pâte à Choux

MAKES 12 PUFFS OR ÉCLAIRS

- ¾ cup (170g) water
- 4 tablespoons (57g) unsalted butter
- 1 cup (120g) Quick & Easy Choux Pastry
- 3 large eggs
- 2 cups pastry cream, mousse, or other filling
- melted chocolate or confectioners' sugar, for topping

## DIRECTIONS

Preheat oven to 425°F with rack in the middle. Lightly grease baking sheet or line with parchment.

In a large microwave-safe bowl, heat water and butter until boiling, about 2 to 3 minutes.

Add choux pastry mix to bowl. Stir with spoon or spatula to form a soft, homogenous dough. (Dough will be hot.)

Allow to cool uncovered at room temperature for 10 minutes, then add eggs, one at a time, stirring until combined. It's OK if dough looks separated. Once the last egg is added, stir vigorously to form a very soft and cohesive dough.

Scoop 12 mounds onto prepared baking sheet. For éclairs, pipe 4" logs using a 1" tip or a resealable plastic bag with 1" of corner cut off.

Gently brush with water to smooth the surface.

Bake for 20 minutes at 425°F, then reduce temperature to 300°F and bake for another 30 to 35 minutes, until golden brown. Bake thoroughly to avoid moist centers. Let cool completely on baking sheet.

Slice in half horizontally and fill with desired filling. Drizzle with melted chocolate or dust with confectioners' sugar.

*To refresh leftover unfilled puffs: Bake at 350°F for 10 to 15 minutes, until firm and crisp. Allow to cool completely before filling.*

*To make cheese puffs: Once all the eggs have been added, stir in ½ cup (57g) shredded cheese (Parmesan, cheddar, or Gouda). Proceed as directed.*

## BEST IF USED BY:

## Nutrition Facts

About 6 servings per container

**Serving size** 1/2 cup mix (59g)

**Amount per serving**

**Calories** **220**

**% Daily Value\***

**Total Fat** 1.5g **2%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 40mg **13%**

**Sodium** 330mg **14%**

**Total Carbohydrate** 44g **16%**

Dietary Fiber 1g **4%**

Total Sugars 2g

Includes 2g Added Sugars **4%**

**Protein** 7g

Vitamin D 0.2mcg **2%**

Calcium 20mg **2%**

Iron 0.8mg **4%**

Potassium 80mg **2%**

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), WHEAT STARCH, EGGS, CANE SUGAR, SEA SALT.

**CONTAINS:** EGG, WHEAT.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens  
and cross-contact prevention, visit:  
[KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

Store cool and dry.



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